

Amendments to th Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) A process for the preparation of protein hydrolysates from soy flour using a fungal protease, said process comprising the steps of:

- (i) preparing an aqueous slurry of defatted soy flour having 6-12% w/v of solid content;
 - (ii) subjecting [the] said slurry to a first hydrolyzation using the fungal protease at pH 7-8 and temperature $43\pm 5^{\circ}\text{C}$ for 1 to 3 hours to get 20-40% degree of hydrolysis (DH);
 - (iii) subjecting the slurry obtained in [the] step (ii) to a second hydrolyzation using papain at temperature $53\pm 5^{\circ}\text{C}$ for 0.5 to 1.5 hours under stirring until 30-45% DH is obtained;
 - (iv) inactivating residual enzymes in a known manner; and
 - (v) separating solids and drying clarified supernatant thus obtained to get protein hydrolysates,
- wherein the resulting protein hydrolysates exhibit about 10.5-11.0% nitrogen

content, about 20-23 trypsin inhibitor units/mg protein, a nitrogen solubility index of about 95-98%, about 35-45% of hydrolysis, and a threshold perception of bitterness [of the protein hydrolysates of step (v) is] greater than 2g%.

2. (original) A process as claimed in claim 1, wherein the solid content in the slurry ranges from 8 – 12% w/v.

3. (original) A process as claimed in claim 1, wherein the fungal protease is obtained from *Aspergillus* sp.

4. (original) A process as claimed in claim 1, wherein *Aspergillus* is selected from the group comprising of *A. flavus*, *A. japonicus*, *A. niger* and *A. awamori*.

5. (original) A process as claimed in claim 1, wherein the protein hydrolysate is obtained by double enzyme hydrolysis.

6. (original) A process as claimed in claim 1, wherein the protein hydrolysate is obtained by hydrolyzing the slurry with proteolytic enzyme.

7. (original) A process as claimed in claim 1, wherein the fungal

protease ranges from 0.4 to 0.5% w/w of the soy flour.

8. (original) A process as claimed in claim 1, wherein the protease hydrolysis is carried out at a pH of 7.2 to 7.6.

9. (original) A process as claimed in claim 1, wherein the amount of papain ranges from 0.4 to 0.5% w/w of the soy flour.

10. (original) A process as claimed in claim 1, wherein the hydrolysate produced has decreased bitterness.

11. (cancelled)

12. (original) A process as claimed in claim 1, wherein the protein hydrolysate produced has low mineral content.

13. (cancelled)

14. (original) A process as claimed in claim 1, wherein protein hydrolysate obtained has creamy color and a yield of 60-67.0% (on protein basis).

15. (currently amended) A process as claimed in claim 1, wherein protein hydrolysate has 9.4% moisture, ~~10.5-11.0% nitrogen and 35-45% degree of hydrolysis.~~

16. (currently amended) A process as claimed in claim 1, wherein the protein hydrolysate obtained has ~~20-23 trypsin inhibitor units/mg activity, 95 to 98% Nitrogen Solubility Index, 0.6 to 1.0% of salt content and 2 to 2.2% bitterness recognition threshold.~~

17. (original) A process as claimed in claim 1, wherein lipoxygenase and urease activities of the protein hydrolysate were not detectable.

18. (original) A process as claimed in claim 1, wherein the amino acid composition of the protein hydrolysate was similar to the amino acid makeup of starting material.

Claims 19 through 20. (cancelled)